6. Honigmann E-5 (1943-1945)1934 ND12 Slatana ND12
Upper Liard
Dease River
Telegraph
Francois Lake

fish spear tines. After being softened by boiling caribou hide could be shaped into spoons with the aid of a stone knife. Several implements utilized teeth. A skin scraper consisted of four beaver teeth set in a wooden handle and secured with babiche line, while a beaver- or porcupine-tooth awl penetrated drilling in wood. Men removed two beaver teeth in a wooden frame for use as a deerskin or chisel.

The processing of animal skins constituted one of a woman's major tasks. After a preliminary smoking the worker rubbed the skin with a mixture of caribou brain and animal grease. She left the hide to soften for three days and then washed it in water. Afterwards it was kneaded with the fingers and scraped on a frame with a softening stick that carried a stone blade. Following another soaking in the brain mixture the grease was squeezed out on stone tines before smoking. The oil color in tanning was her criterion.

Animal hides at various stages of processing, along with various vegetable products, provided materials for cordage. Types of hair included skunk, ermine, weasel-tailed lynx, smoked (tanned) skin, spruce root, inner-bark grass, and willow root. Although to a somewhat different category, the artifacts made by removing elder-bush bastone may also be mentioned here. Fish-skin line and spruce-root cordage are explicitly denied by contemporary informants. Strong cordage came from beaver sinew, deer caribou sinew, and the packing. Caribou and beaver (?) gets provided babiche, while in an emergency strong packing line that remained useful for relatively limited periods could be fabricated from willow bark.[1] Cross-rivers baskets had been traded down by a Dease River informant. They were manufactured in summer by women as receptacles for storing food and other materials. Dease men met with no competition.

Fishing. The recently Kaska prepared a needle with an eye from a marten bone. Although not certain of the kind of bone used, the informant would not commit to the suggestion that it might have been a pelvic bone.

Primary Lake Kaska. A caretaker's exercise of "ingest" of goat's hair among the Francois Lake Sekanes is evidence of the processing of goat's wool and its probable use in weaving.

FOOD—ITS COLLECTION, PREPARATION, AND EATING

Upper Liard Kaska. The aboriginal Kaska community took many of its cues from the seasons, whose progressively unfolding cycle accompanied notable changes in the habits and conditions of the animals on which the people depended. In late summer, when game had fattened, hunters and their families moved into the mountains in pursuit of the goat, sheep, caribou, grizzly, and ground hog. People thought of the long, late season of winter as the season located themselves drying meat and working it for future consumption. Meanwhile men instilled storytellers, shamans, and evening stories. When the snow became deep and the severe cold began to set in the families gathered together around a fish lake where, a little like some of the other nationals, they "labor-

[1] An informant reported that among the Dease Lake Kaska the men ran from caribou, moose-hoof skin, and product skin. Documentation by another informant from this group revealed use of the bowfish for gathering [illegible] roots of babiche.

[2] Honigmann, Primary Lake, Fishes (1946), 19.